

# Brandye Schmidt

310.702.6306

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## Experience

### Bartender

**Sunset Grille, Perdido Key, FL**

**February 2017- Current**

*Knowledge of ingredients of house speciality drinks as well as food menu.*

*Bar set up and break down to maintain a clean open air environment.*

*Ability to take tables while managing the bar.*

### Server

**Florabama Ole River Bar**

**February 2016- June 2017**

*Ability to handle high volume floor as well as bussing and running food.*

*Working beachside establishment along with dock food and beverage service.*

*Engaging tourists in conversation and knowledgeable recommendations for the area.*

### Bartender

**The Hangout- Gulf Shores, AL**

**May 2015- November 2015**

*Ability to handle high volume bar*

*Easily adapting to working multiple bars within establishment.*

*Knowledge of large food menu including market pricing.*

### Server, Cocktail Server, Bartender

**Rush Street- Culver City, CA**

**September 2013- April 2015**

*Knowledge of extensive specialty cocktail menu, as well as a large, seasonally changing food menu.*

*Designated to train new employees.*

*Upselling liquor and dinner specials.*

*Ability to operate Aloha using both tabs and tables.*

*Demonstrating teamwork in a pooled cocktail server setting.*

### Server

**Mixology 101 at the Grove- Los Angeles, CA**

**October 2012- July 2013**

*Designated to train new employees.*

*Knowledge of large selection of specialty cocktails and food items.*

*Responsible for serving, seating and bussing.*

*Working special events and interacting with high profile clientele.*

### Server

**Red Hill- Echo Park, CA**

**April 2012- February 2013**

*Maintained entire FOH brunch shift.*

*Responsible for serving, seating, bussing, wine bottle service, food*

*running, preparing espresso beverages.*

*Knowledge of daily changing menu as well as vegan and gluten free options.*

## **Education**

Wayne Dvorak Acting Studio  
October 2010- February 2013  
**Completed Meisner Program**

University of Missouri- Columbia  
Fall 2006- Spring 2008  
**Emphasis in Psychology**

St Louis Community College  
Fall 2005- Spring 2006  
**Emphasis in Performance Arts**

## **Skills & Certifications**

- AB&T Alcohol Safety training
- CA and FL Food Handlers Safety Certification
- Trained to operate Aloha, Micros, Adelo, PosiTouch and Open Table
- Ability to multitask and handle high volume venues
- Exceptionally Friendly Demeanor
- Acute attention to detail
- Ability to mediate situations
- Strong computer proficiency with both PC and Mac (WPM 100)
- Microsoft Office- Word, Excel, PowerPoint, Outlook

## **References**

**Erin McCarthy-** 310.663.1603

General Manager, Rush Street

**Terry Jackson-** 850.324.1037

Manager, Sunset Grille

**Michael Mizzone-** 203.314.5931

Classmate.     Manager,     Fiesta     Cantina

